



MARIAN McDONALD GIVEN LEAGUE CUP

Pert Marian McDonald, the Torrance High girl with an outstanding list of school activities, received the coveted Girl's League trophy in a recent assembly at the high school.

Chosen as "most representative of Girl's League Ideals," the blonde young senior won praise from both students and teachers for her service to the school.

Runners-up in the competition, which was open to all students though only seniors could receive the trophy, were given certificates of merit.

Scrolls went to Misses Beth Jenkins, Shirley York, Karen Ness, Armda Carrizosa, Sylvia Martinez, El Dora Brown, Barbara Mondor, Jo Ann Benard, Ann Stephens, Ann Flanagan, Pat Garrison, Sylvia Gaw, Mary Sue Easley and Betsy Shaw.

Qualities considered in the selection of candidates were friendship, service, kindness, loyalty, scholarship and extra-curricular activities.

Miss McDonald's activities included GAA president and cabinet member for two years; commissioner of entertainment and publicity on student council; Tri-Hi-Y vice president, song queen, TNT editor, scholarship vice president, Tartar Ladies, Alpha Delta chairman, Thespian secretary, TTG secretary, member of Girl's Court, Job's Daughters queen and Homecoming princess.

Soroptimists

Business transactions were the order of the day yesterday for members of Harbor District Soroptimist Club when they met for luncheon with Mrs. Hazel Scott Coomes presiding.

The group had a dinner meeting last Wednesday in the home of Mrs. Kathryn Lynch, 1932 Pacific Coast Hwy. Their principal speaker was Miss Ann Guider head of the home-economics department at Dana Junior High.

PROBLEMS AND POLICIES

THS Girls League Officers To Visit Beverly Hills High

Mutual problems of operating their Girls Leagues will be discussed tomorrow by officers of the Torrance High School league and the Beverly Hills league when 11 leaders of the Torrance group journey to Beverly Hills High School.

Leaving here at 10 a. m., the girls will have lunch at Beverly Hills High. They will be accompanied by Mrs. Joanna Garver, girls counselor and Girls League sponsor, and Mrs. Dorothy Losee, assistant counselor and advisor to the league.

JoAnn Benard heads the new cabinet, which was installed Jan. 29 during an auditorium program. Serving with her and journeying to Beverly Hills tomorrow are Marian McDonald, vice president; Marcia Wright, secretary-treasurer; and Mickey Van Deventer, historian-reporter.

Chairmen of the various Delta service groups will also participate in the discussion at Beverly Hills High School. These groups are open to all girls at Torrance High.

Included are Mary Lou Hutchison, Phi Delta service chairman; Martha Gruver, Alpha Delta program chairman; Kazuko Hasegawa, Rho Delta publicity chairman; JoAnn McVicar, Beta Delta "big sister" chairman; Jane Fisher, Kappa Delta finance chairman; Janet Poe,

Yakima Couple Visit Friends in Torrance

Old times were discussed last weekend when Dr. and Mrs. Arvol P. Smith of 1005 Cranbrook Ave. entertained Mr. and Mrs. R. W. Gardner of Yakima, Wash. at dinner.

A tea hosted by Phi Delta followed the recent installation of Girls League officers. Honored guests included council members and mothers of the officers.

Mrs. Gardner, the former Marjorie Page of Torrance, and her husband were houseguests of her parents, Mr. and Mrs. W. Rufus Page of 1723 Arlington Ave.

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UMMM, GOOD! . . . Tasting is a most pleasurable experience when the cook is Molly Stroh, though here she's checking her own cake icing for proper consistency. Molly, wife of Police Chief John H. Stroh, has a collection of delicious recipes, some original and others handed down through generations in her family. (Herald photo).

KITCHEN CONQUERORS

Mollie Stroh Ranks High As Happy Homemaker

By MARJIE MEYER

Good cooks abound in Torrance, one of the most noted being Mollie Stroh, wife of Police Chief John H. Stroh of 1732 Watson avenue.

The oldest of 10 children, Mrs. Stroh has been at home by the range since she was a young girl. Both her family and her husband's were German, and many of her favorite recipes were handed down through the generations.

"They've never been written," Mrs. Stroh explains. "I learned them by watching mother and she acquired them from her mother. They're the kind of recipes that make beginning cooks groan, requiring a pinch of this and a pinch of that."

When Mollie and John were married he was a farmer in Colorado. She was a "town girl," unused to carrying water from cistern to house. Cooking was done on a wood-burning stove and daily chores had to be done by hand.

The Strohs raised most of their everyday necessities—they still keep a dozen chickens back of their house for fresh eggs. All the butchering was done on the farm and Mollie made sausage and rendered her own lard.

Nowadays Mrs. Stroh's laundry is the whitest in the neighborhood due to her homemade soap. She uses fat from roasts and bacon. This is her recipe, but she cautions that a granite or earthenware container must be used. Aluminum reacts like an erupting volcano.

Dissolve 1 can of lye in a quart of cold water. When it is completely dissolved, add 3 heaping tablespoons 20 Mule Team Borax and 1/2 cup household ammonia. Let set until cool, then add 5 pounds grease and 1 teaspoon of any of the following oils: sassafras, geranium, bergamot or citronella.

While many women won't bother with soap, Mrs. Stroh's files yielded this excellent recipe for barbecued pork chops or spareribs, a favorite of son Jay who alternates his time between USC and a Torrance patrolman's beat.

Make a sauce of 1/2 cup catsup, 2 tablespoons vinegar, 3 teaspoons chili powder, 1 cup water, 2 tablespoons Worcestershire sauce and 1 teaspoon paprika.

Brown pork chops in a skillet and pour off excess grease or parboil ribs. Pour sauce over chops and bake at 325 degrees 1/2 to 1 hour, depending on size of chops.

For ribs, place them in low pan, pour sauce over and bake at 325 until done.

Chief Stroh's favorite cakes are angel foods, an easy matter with the eight to 11 eggs produced daily by the Strohs' chickens. With leftover yolks Mrs. Stroh makes homemade noodles or boiled dressing.

Wives who must depend on grocery store eggs will like Mrs. Stroh's airy "Angel Chocolate Cake" recipe which needs only two eggs. It was added to the recipe file by daughter Lucille, a Compton policewoman.

Mix 2 cups sugar and 8 tablespoons cocoa together. Add 2 whole eggs and 10 2/3 tablespoons melted fat.

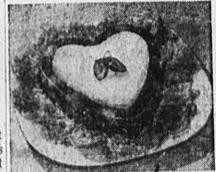
Add alternately 3 cups flour and 1 1/2 cups sour milk or buttermilk. Dissolve 2 teaspoons soda in 1/2 cup warm water and add to batter. Stir in 2 teaspoons vanilla and pour into greased square pan. Bake at 350 degrees for 25 to 30 minutes, or until done.

This caramel icing is Chief Stroh's "idea of a frosting," according to Mollie. The amount of powdered sugar can be varied to give the desired consistency.

Mix in a pan 1 cup brown sugar, 1/4 cup sweet milk and 2 tablespoons butter. Boil for three minutes, remove from fire and cool to lukewarm. Pour into mixing bowl and add 1 1/2 cups confectioner's sugar and 1 teaspoon vanilla. Beat to proper consistency, using electric beater or spoon.



WANCY HOLMES SUGGESTS

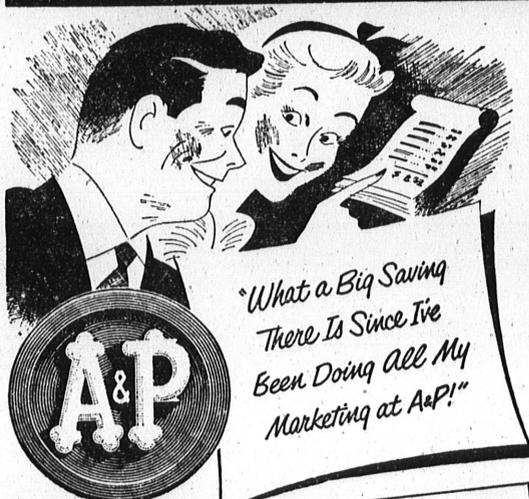


LET'S cook up something special for the family this Valentine's Day. One good suggestion that comes to mind is a fancy and festive Strawberry Heart salad from the Best Foods consumer test kitchens. Bursting with luscious fruit and topped with a rich cream cheese and mayonnaise "frosting," this dish capably doubles as both a salad and a dessert. It is desirable to use a heart shaped mold (you can buy one in almost any houseware department or dime store) but you can use a square pan, shaping the cream cheese mixture into a heart when the gelatin is set and unmolded.

Strawberry Heart Salad
1 package (12 oz.) frozen strawberries
2 packages strawberry flavored gelatin
1 cup hot water
1/2 cup real mayonnaise
3 oz. package cream cheese
Dash of salt
Salad greens

Thaw strawberries, reserving juice. Dissolve gelatin in hot water and lemon juice. Add enough cold water to strawberry juice to make 2 cups and mix into dissolved gelatin until mixture begins to thicken. Gently stir in strawberries and pineapple chunks. Pour into a 9-cup heart-shaped mold which has been rinsed in cold water. Chill until set. Unmold gelatin on salad greens. Blend real mayonnaise, cream cheese and salt together. Spread over top of mold. Garnish with a strawberry. Yield: 6 to 8 servings.

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